

[54] **BEVERAGE MIX AND METHOD**[75] Inventor: **George H. Reussner**, Pearl River,
N.Y.[73] Assignee: **General Foods Corporation**, White
Plains, N.Y.[22] Filed: **Nov. 29, 1974**[21] Appl. No.: **528,531****Related U.S. Application Data**[63] Continuation-in-part of Ser. No. 360,215, May 14,
1973, abandoned.[52] U.S. Cl. **426/250; 426/590**[51] Int. Cl.² **A23L 2/02**[58] Field of Search **426/590, 591, 599, 74;**
424/57; 423/307-309, 311-313, 314, 315[56] **References Cited****UNITED STATES PATENTS****2,154,168** 4/1939 Klein et al. **424/57 X****2,332,735** 10/1943 Lyons **424/57**
3,114,641 12/1961 Sperti et al. **424/57***Primary Examiner—A. Louis Monacell**Assistant Examiner—R. B. Penland**Attorney, Agent, or Firm—Thaddius J. Carvis*

[57]

ABSTRACT

The degree of tooth enamel demineralization occurring due to the consumption of a highly acid, low pH beverage is reduced according to the present invention. This is accomplished by adding to the beverage from 1.0 to 6.0 grams per quart, and preferably from 1.25 to 2.5 grams per quart of tricalcium phosphate.

10 Claims, No Drawings